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**Drive to
Serve
GROWS**

Drive to Serve GROWS!



A group of teenagers in Napa, Calif., organized by the Jaycees, sort USDA-donated foods at the warehouse and take it to low-income elderly participants in the food distribution program who are unable to pick up the foods themselves.

Terri Ow-Wing, coordinator of the pilot program (p. 3 top left and bottom right photos,) helps out in the food deliveries.





Students Join Jaycees

FOR MOST ELDERLY Americans the "golden years" are a time to get out of the hectic day-to-day routine and enjoy the comforts bought with years of labor.

Yet for many of the elderly, these years can mean isolation, loneliness and disillusionment brought on by low fixed incomes, physical disabilities, and the accompanying thought that no one really cares.

In Napa, Calif., a group of teenagers, organized and backed by the local chapter of the United States Jaycees, a national service organization, have been helping to make life better for one golden age group through the Drive to Serve program.

Drive to Serve is a food delivery system manned by volunteers who assist low-income elderly and disabled participants in the county-operated USDA food distribution program.

recipients of this service are at least 65 years old or totally disabled. Because of lack of transportation, personal disabilities, or the

inability to physically handle the up to 40 pounds of food allotted per person a month, it is necessary for the food to be delivered to their homes.

The Drive to Serve concept has been successfully tested by volunteer groups in various parts of the country, including five projects operated by individual Red Cross chapters.

The significance of the Napa project is its implications for nationwide application. According to Bud Gellow, chairman of the Napa Jaycees Drive to Serve project, "Jaycee chapters across the Nation were watching the project with interest as a possible model for other Jaycee-sponsored Drive to Serve efforts."

As a result of the Napa Jaycees' successful 6-month pilot project, the program has been extended indefinitely by an agreement signed by the Napa Jaycees, local school officials, the State of California, and FNS.

The Napa project grew out of the 1972 National Jaycees Conven-





tion where a Jaycee sponsored Drive to Serve project was voted one of the top five priority projects. The Napa chapter, joined by the county welfare department and State and local school officials, signed an agreement with FNS to organize and operate a pilot program for 6 months, using volunteer high school student help.

In September the group began recruiting volunteer high school students from Napa High School. The program started small—ten students using their cars, gas, and free time, served 22 households. Upon completion of the 6-month test, more than 50 households containing about 90 persons were receiving regular monthly deliveries of food. Over the course of the pilot project, nearly 70 teenagers became involved. The majority of students were from Napa High School, with additional volunteers from Napa's Justin-Siena and Vintage high schools.

The Napa Jaycees credit the success of the program to the teenage volunteers and their coordinator, Terri Ow-Wing. Terri, a junior at Napa High School, was appointed coordinator by the Jaycees. She makes sure the students come to the warehouse the day before the monthly delivery to pack the individual household boxes and arranges routes and schedules for the 4 days the foods are delivered.

Terri explains that operations in the beginning were "more or less on the spur of the moment." When the day came to pack or deliver, she would call friends and ask them to help out.

Operational proficiency has improved over the months and now schedules are made up a week in advance of packing and delivery. Twelve regular routes have been established to cover the city and nearby countryside. Students working in pairs can generally complete their selected routes in an hour. Teenagers selecting the city routes make up to six stops. Those volunteers who select longer routes make fewer stops, with a couple of long-distance trips servicing only one household.

The students' commitment has

grown with their one-to-one meetings with the elderly and disabled. Ray Lopez, head of the food distribution center, says that while the expressed purpose of the program is to get needed food to the elderly and disabled, equally important aims are teenager/elderly interaction, and developing within the teenager an awareness of the problems of the elderly. The teenagers are urged not to drop off the food and hurry on but, if they aren't rushed, to stop and talk for a few minutes. Many of the teenagers help to put the food away.

Lopez goes out regularly to visit the recipients, "just to see if everything is all right." Elderly reaction to the teenagers, Lopez says is good. "They really like the kids."

At ceremonies at Napa High School upon completion of the 6-month pilot program, students participating in the Drive to Serve project were presented Certificates of Appreciation from USDA. Additionally, the volunteers were lauded by local, State and Federal officials, and by the national Jaycee organization for their contributions to the success of the program. ☆



National Guard Volunteers

IN SALEM, MASS.—where landmark homes, still standing, were said to house witches in the 17th century—some modern-day magic has cast a spell of community spirit that is bringing food to the town's elderly shut-ins.

The local National Guard unit has volunteered to help other Federal, State, and city agencies in a cooperative venture to deliver USDA-

donated foods to the doorsteps of senior citizens who are unable to travel to distribution centers.

One day each month, at the Salem food distribution center at 105 Congress Street, about 10 Guardsmen load bags of food, each earmarked for a particular family or individual, onto four trucks supplied by the Guard. The trucks make several trips along specified routes, delivering

food to four housing projects for the elderly and to individual homes.

"We have people participating now who were never in the program before, because they couldn't get out to pick up their food," says Michael J. Rolli, director of food distribution programs for the Massachusetts Department of Public Welfare, the State agency responsible for distributing food and certifying recipients. "Since the delivery program started last August with 88 participants, it's been steadily expanding. In February, 193 people received food."

Surveys conducted in the Salem area had revealed that many potentially eligible elderly people were not participating in the food distribution program due to lack of transportation or ill health.

Capt. Leonard Cormier, commander of the Salem National Guard decided that a delivery program to help the elderly would be a good way to involve the Guard in community affairs. He arranged for Guardsmen to participate on a voluntary basis, substituting the work for certain training exercises.

Specialist 5 John Alleruzzo is typical of the volunteers in the pride and enthusiasm he shows toward the program.

"We know we're providing a real service," he says. At Christmas, many recipients tried to express their gratitude by tipping the men. When their money was refused, the recipients sent Christmas cards and home-baked cakes and cookies to the Guard Armory.

"What's making things happen here," says Mrs. Ferrante, "is efficient coordination of Federal, State, and local programs."

The local government pays the rent for the food distribution center. The food is packaged in bags by several employees hired under the Federal Emergency Employment Act. Local college volunteers also help out.

State participation involves the National Guard, the Department of Public Welfare, and the Department of Education, which is the official food distributing agency for the State.

The food distribution program is designed to help low-income persons maintain a balanced diet by using donated foods to supplement their own food purchases.

About 20 items are available each month, including canned meat or poultry, processed fruits and vegetables, butter, flour, and shortening, among others.

The 2,000 Salem participants can take all or some of the commodities. Those on the delivery program indicate their choices on a mail-in order form.

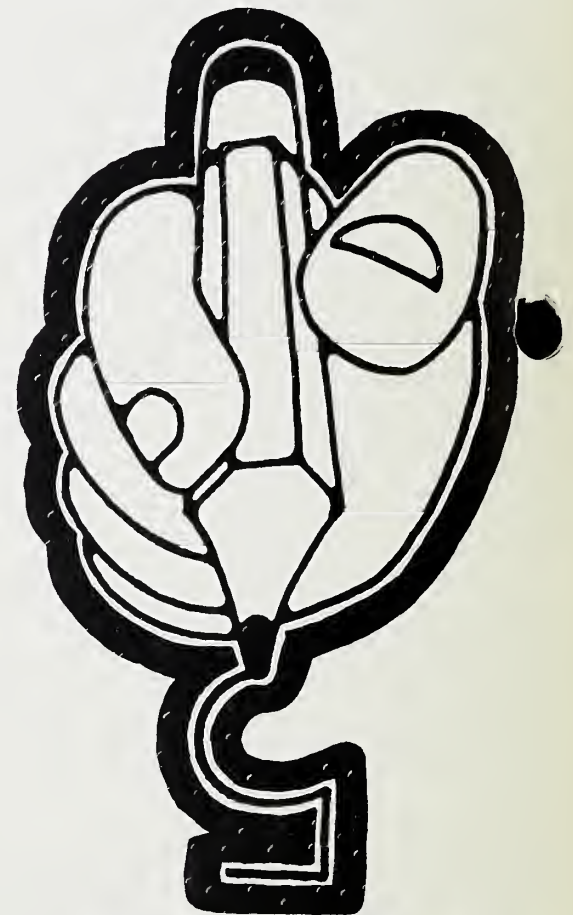
Mrs. Gertrude Fleming, lively and ebullient at 71, is delighted to accept all the foods.

"At first I only took a few little things," she explains. "I didn't want

them to think I was greedy. But then one of the volunteers pointed out that the food is there to be used and now I can make use of everything.

"I love to cook!" she continues, with a glance toward the small but tidy kitchen in her apartment at the Pioneer Terrace Housing for the Elderly. "I use the foods to make bread, meat pies, baked beans, rice custard pudding like my mother used to make. . . ."

The Salem National Guard's role in food delivery is a prototype that other units in the State are beginning to emulate. It's an effective way to deal with chronic personnel shortages in order to make sure that donated foods for the elderly are not "so close and yet so far." ☆



Accounting Made Easy

FEW PEOPLE NEED to be told how challenging it is to manage the finances of a school cafeteria or of any school food service operation. Keeping accurate accounts is crucial to a school system's ability to pinpoint efficient techniques and cost-

saving methods, which help to maximize productivity and minimize expenditures.

But what's the best way to go about obtaining such records? For example, is it more accurate to list food as an expenditure when it's purchased . . . or when it's actually used? And what about accounting for free and reduced-price lunches between the time they're eaten and the time reimbursement is received?

Up until now, school districts across the country have been on their own in their search for uniform financial accounting procedures which will meet the management needs of all sizes of food service operations.

Keeping pace with the continued rise in Federal subsidies to child nutrition programs is one very real incentive for establishing the best possible record-keeping system. And reducing the number of "problem areas" in school food service financial management, as pointed out in yearly independent audits, is another.

It is a credit to the resourcefulness and expertise of school food service and business personnel that many excellent accounting systems are already operating at close-to-peak capacity throughout the Nation. Soon all schools will be able to share in the successes in financial management experienced by schools through the availability of the new "School Food Service Financial Management Handbook for Uniform Accounting."

A reference guide of proven and approved ways of tackling accounting problems, the handbook can be obtained by any school through a request to its State Child Nutrition Director. It is the result of nearly 2½ years' joint effort by local and State school business officials, school food service directors, and expert accountants under the direction of FNS.

The purpose of the handbook is twofold. First, it furnishes users a good management tool as a proven method for control over the administrative and financial aspects of a school's child nutrition programs. Secondly, it establishes sought-after

uniform guidelines which help schools control their expenditures and make complete data reports to State and regional administrators.

The School Food Service Financial Management Handbook provides not only a uniform accounting system, but also specific "how to's," basic management information in a comprehensive form, and a standard data flow for reimbursement reporting. The handbook is available in both a streamlined, simplified format for smaller school food service operations, and a "complete" format especially useful to large or complex operations.

"Until now, we could not accurately gauge why one school had significantly lower operating expenses than another in a similar situation," explains Herbert Rorex, Director of the FNS Child Nutrition Division.

With the accounting principles and techniques for comparison of data established in the handbook—and every school readily capable of referring to the same book for advice and clarification—the individual school will now be able to alleviate many of its accounting problems in short order and in confidence.

In addition, improved statistical data from schools will assist the Washington staff in planning for future child nutrition program development. This, in turn, ultimately benefits the individual schools and school districts, ensuring accurate fund distribution and reimbursements, in line with the new "performance funding" requirement set forth in recent child nutrition legislation.

The Financial Management Handbook was developed and written by a well-known accounting firm, in close association with representatives of the American School Food Service Association (ASFSA) and the Association of School Business Officials (ASBO), who initiated the informal request to USDA for a uniform accounting system early in 1971. Under FNS guidance, the accounting firm was contracted to do the job in the early months of 1972—and an in-house committee of Federal child nutrition and school

lunch employees reviewed each chapter of the draft as it was written.

In April 1972, FNS invited a 35-member advisory committee consisting of regional personnel, State School Lunch Directors, Superintendents of Schools, Chief State School Officers, and State account coordinators to meet in Washington and review the first complete draft. As a result of this meeting, the draft was modified and field-tested in nine school systems in five States for 3 months last fall. The school systems—in Virginia, Ohio, Arizona, Pennsylvania and Maryland—represented various types of food service operations and the testing involved all levels of government from district to Federal.

When field tests revealed a need for further simplification in language and procedures, Peat, Marwick, and Mitchell again revised the draft. The revised version was accepted with only minor changes by the advisory review committee this March.

The handbook also prescribes a basic information system through the use of accounting principles and techniques. These principles encompass all of the functions found in sound financial management including bookkeeping, payroll and other labor management controls, inventory management, purchasing, and cost and revenue accounting.

"The handbook will become the single most significant element in a sound cost-accounting system," explains David Oglesby, FNS national project monitor.

As national project monitor, Oglesby has been instructing selected FNS personnel in the five regional offices, who will train representatives from State offices. ASBO, ASFSA and State Child Nutrition Directors are anticipated to take the lead in helping interested schools and school districts become involved.

Use of the handbook is strictly voluntary, but Oglesby and his FNS coordinators feel that simply supplying copies of the publication to interested schools is not enough. "We'd like to follow through with managerial support as much as possible." ☆

"Keeping KOSHER" with chicken



By Elaine Brand

IN THE ANCIENT Hebrew writings which comprise the Torah, the age-old record of Jewish law and tradition, it is said: "Without sustenance, there is no learning."

This need for sustenance is being satisfied countless generations later through the National School Lunch Program, now involved in an innovative measure to supply kosher poultry to meet all of the religious food restrictions of students who are in yeshivas, or Jewish parochial schools.

Since the school day at a yeshiva is long—typically 8 a.m. to 4 p.m., the need for a hearty, nutritious lunch is crucial.

At the Yeshiva Dov Revel in Forest Hills, N.Y., for example, almost the entire student body—kindergarten through eighth grade—participates in the lunch program, an achieve-

ment not easily matched by most schools.

This record shows the flexibility of the National School Lunch Program in meeting different religious and ethnic needs, such as serving meals that follow kosher dietary laws and also meet USDA requirements for Type A lunches.

Since only non-kosher poultry was available until recently through the National School Lunch Program, yeshivas chose alternate sources of protein to satisfy the Type A protein requirement.

But according to Carrie Lipsig, school food service chief for the Board of Jewish Education, "The kids got so tired of the same things all the time: eggs, tuna, noodles and spaghetti, cottage cheese and fruit."

Then in September 1972, FNS' food distribution program, working through the New York State Department of Education, entered into an

agreement with the Board to make kosher poultry a USDA-donated food. The system works like this: USDA purchases processed Grade A chickens and turkeys through competitive bidding by kosher processors, with the Board of Jewish Education footing the bill for "kosherizing" (about 26 cents extra per pound).

The Board offers the finished product, in the form of frozen chicken pieces and frozen turkey roll, to the 130 of its member yeshivas in the New York metropolitan area which participate in the lunch program and which serve a total of 34,000 lunches daily. The schools are entitled to the poultry on a prorated basis, according to their average number of lunches served each day. Approximately three-fourths of these day schools—elementary through high school—have so far taken it, with more ready to accept

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Students at Yeshiva Dov Revel, Forest Hills, N.Y., are enjoying the newly expanded Type A menu, which now includes kosher chicken deliciously prepared by chef Emil Schuh (below).



as soon as equipment problems are solved.

"The availability of kosher poultry," explains Wallace F. Warren, FNS Northeast Regional Administrator, "reflects our continuing policy to cooperate to the fullest extent possible with religious dietary preferences."

Dov Revel is located in a middle-class community, but many of its pupils are bussed in from poorer surrounding neighborhoods. According to Mrs. Lipsig, "About 70 per cent of the students in our schools come from low-income families and qualify for free or reduced-price lunches."

Despite economic differences, the students share a common traditional Jewish heritage, having families that chose yeshiva education in order to provide their children with religious training in school in addition to the usual curriculum. They all come from homes that "keep kosher."

Poultry destined to become kosher must be handled by a specially trained processor.

All facilities used in preparing and serving poultry and meat must be kept separate from those used for other foods. At Dov Revel, chef Emil Schuh proves to be something of a magician in producing juicy, tender roast chicken for 750 students using the school's meat stove—an old-fashioned, cumbersome piece of equipment inconveniently placed in the small corner available.

But the yeshiva's soon-to-be-opened junior high school division, in a building under construction attached to the present one, will include a gleaming new kitchen partly paid for with USDA funds, which can provide up to 75 per cent of the cost for food service equip-

ment in needy schools. It will free the entire present kitchen as a meat facility.

Kosher practice also prohibits dairy products from being eaten in a meal with meat or for 6 hours afterward. But the Type A lunch calls for a half-pint of milk. However, due to the lunch program's flexibility, this requirement can be met by serving milk and cookies as a mid-morning snack, with orange juice as a luncheon beverage. The milk is, of course, counted as part of the lunch, which is priced as a unit under USDA regulations.

On a recent "chicken day" at the school, the poultry was accompanied by corn, tossed salad, bread, and canned peaches. The chicken was roasted, but it can be served in any style—even Southern fried!

Empty plates after the meal marked the enthusiasm of the three shifts of student diners, all neatly dressed, the boys wearing the traditional yarmulka, or skull-cap. A teacher ate with the children at each table to subtly encourage good eating habits.

The dynamic Mrs. Lipsig of the Board of Jewish Education says, "Nutritionally, poultry is definitely the answer as a top protein source to keep the children going. And they love it."

Purchases so far have totaled four carlots (71 tons) for the New York area. Under a similar arrangement, another carlot has gone to Chicago schools. Since USDA can supply only full carlots, the Board has agreed to serve as distributing agent for a small number of schools in Pennsylvania, New Jersey, and Maryland. An additional amount was included in the Board's allocation to compensate for this extra distribution. ☆

Cafeteria + Color = FUN!

THERE ARE ANTS on a wall of the Farmington View Elementary School cafeteria, and if you look very closely you'll be surprised to see that one is sporting a pair of black horn-rimmed glasses.

No, the ants aren't real, and neither is the strange looking cat in the funny looking hat, the long-eared dog lounging on the roof of his house, or the numerous other animals and insects that liven up the walls of the cafeteria.

They are parts of a mural painted last summer by a group of volunteers—parents, teachers, children, school cooks, custodians, and other residents of this small country community, a few miles south of Hillsboro, Ore.

A montage of familiar children's storybook characters and creatures from nature and reference books, the mural has brightened up the once dingy basement cafeteria, and made school lunch what the principal says it should be, "a happy, pleasant time of day."

Additionally, the painting has stirred the children's interest in the characters portrayed and spurred the school's reading program.

The giant mural, which covers

nearly 800 of the 1,400 square feet of three cafeteria walls, includes characters from 23 children's books—Cat in the Hat, Snoopy, Bambi, Jungle Book and many others—as well as a number of very realistic insects, birds, animals, trees and plants.

The characters, creatures and insects are in storybook and natural settings, most of which is very detailed. Each of the 6 foot high scenes is separated only by a natural object—trees, rocks, water, etc. The effect is a number of individual panels that flow into one seemingly uninterrupted mural.

The originator and leader of the project was artist Barbara Webb, who operates an art school in the nearby town of Hillsboro and has a son attending Farmington View Elementary.

Mrs. Webb brought her artistic talents to the cafeteria walls by way of the school library. One of several parents who volunteered to work in the library to keep it open longer during the day, she became interested in the principal's project to revitalize what he described as a "neglected school building."

Robert Shupp, who had been

principal of the school for only one year when the project began, explains that the cafeteria was "especially frightening." The corners were used for storage, and the walls, which he assumes were white at one time, were a dingy gray.

"I wanted to bring the cafeteria back to life," he says.

Assisted by two of her students, Mary Lou Verdegan and Beverly Miller, Mrs. Webb organized the "paint-by-numbers" project to solve the problem.

Initially, they made a detailed plan of the entire mural on a scale of one inch to a foot for presentation to members of the school board, who readily approved the idea.

When school closed for the summer, Mrs. Webb, her two art students, school personnel and volunteers from the community began the actual work.

According to Mrs. Webb, the worst part of the job was washing and preparing the walls. They used an organic cleaner which prevented the walls from soaking up the water soluble paints.

Then they laid out the walls in grids, and using an opaque pro-



A wall mural of storybook characters, painted by students and teachers, adds a cheerful note to the cafeteria at Farmington View Elementary School.

jector, projected scenes, characters, animals, and insects from the pages of books suggested by teachers. The characters and scenes were outlined in black, and color coded to correspond with the more than 30 pastel colors mixed from 13 basic paints.

Mrs. Webb estimates it took approximately 900 hours to finish the mural. "We had teachers, parents, and children helping. Teenagers playing on the school grounds would come in to see what we were doing and start to help."

A grandmother from Beaverton, who read about the project in the newspaper and came down to see it, ended up working for 3 days.

The school cook painted Snoopy, the custodian helped with the ant hill and suggested the horn-rimmed glasses for one ant, and the principal donned his coveralls on several occasions. Altogether, about 40 volunteers worked on the project during the summer.

With such enthusiastic helpers, Mrs. Webb says, any school can do similar job and very inexpensively. The cost of the mural to the school was \$60, which covered materials. Drapes, bought by the "58"

Club, a parents organization, were \$200. In addition the school district had a new ceiling installed.

Mrs. Webb suggests that schools attempting a similar project not go into as much detail as she did. The scenic background became so involved that Principal Shupp, even after a year of looking at the painting, is still discovering things he has never seen before—a grasshopper clinging to a blade of grass, for one.

"If we were to do it again," says Mrs. Webb, "it would be on a flat background. And it would be done during the school year so that all the children could get involved, kind of watch it grow."

At first Shupp was hesitant about letting the children touch the mural, but he has since decided that touching is part of the whole thing. After a year, he points out, the mural hasn't been damaged.

While the mural has certainly improved the atmosphere in the cafeteria, it has also been a boon to the school's reading program. School librarian Mrs. LaVerne Will says that interest in the books portrayed on the cafeteria walls has increased. She often hears the children urging their friends to read a book about their

favorite cafeteria wall character.

An additional effect, which Principal Shupp credits to the mural, is increased parental interest in the school and its activities.

The convivial atmosphere in the cafeteria will be further enhanced next year when the school switches to a "family style" arrangement. Students in the fourth, fifth and sixth grades will act as hosts and hostesses at small group tables teaching younger children table manners and good eating habits by example.

"To help the younger children learn what the cafeteria is all about and how they are all part of it," Principal Shupp said, "students will hand out milk and do other simple chores."

Shupp explained that this was the result of the second grade girls request to help out during lunchtime. School personnel are now trying to figure out how to apportion the simple duties among all the eager young volunteers.

Farmington View Elementary School has participated in the National School Lunch Program for 4 years. Participation is over 70 percent; about 10 percent of the children receive free lunches. ☆

Kids Scramble to Lunch!

High school students choose their own Type A lunches.



DECISION-MAKING is a key part of the educational process.

That's the philosophy of Dr. Harland Paschal, superintendent of schools for the Hutchinson, Kans., school district.

His philosophy of academic education also carries over into the school lunch program. Although the elementary and junior high students have a lunch planned for them each day, senior high students pick the components for their own lunches.

"We feel that students should have more and more choices as they grow older," explains Dr. Paschal. "This not only applies to selection of subjects they take, but to the selection of foods they eat."

When Hutchinson decided last

year to do away with a la carte menus in the high school and go to the Type A lunch, he still wanted to maintain a freedom of choice for the students.

So Mrs. Bessie Coleman, food service director for the system, hit upon the "scramble system" idea. Basically, the students choose from three entrees. They also select fruits, vegetables and desserts to meet FNS requirements. Their selections are then priced as a unit in accordance with FNS regulations.

Signs over counters remind students of the different kinds of foods they must have on their plates. "Occasionally the checker has to ask someone to get a fruit or vegetable item, but generally they do

pretty well," says Mrs. Coleman.

Mrs. Coleman felt a selling job would be needed in the transition from a la carte to Type A, so she discussed the new meal pattern with the faculty during their 3-day work session prior to the opening of school.

"September immediately put us at a disadvantage on the switchover, since milk had to be served with the meals instead of iced tea," points out Mrs. Coleman. To offset the hot weather syndrome, the cafeteria provided ice water for the students in addition to milk. "That helped a lot," she adds.

Maintaining student interest is a continuous effort of the Hutchinson food service personnel. They offer lucky numbers each week, which provide a free meal to the winning student. They also use a clip and ticket system for meal payments.

"This system saves time," says the food service director, "and also solves the problem of keeping secret the identity of students receiving free or reduced-price meals." A student buying the weekly ticket or getting it free receives it by mail at home.

Changing from a la carte to Type A has apparently made the lunch program no less popular with the students. In the high school, average lunch participation amounts to around 75 percent.

"We're still giving students a lot of choice, and making sure that their meal is nutritionally balanced besides," says Mrs. Coleman.

Having run a catering business for several years before joining the Hutchinson school food service staff, Mrs. Coleman is a firm believer in atmosphere and pride in food preparation, and is particularly aware of the importance of these traits in lunch programs for high school students.

As Dr. Paschal says, "Much of the success for the lunch program here is the manner in which the food is served. A lot of pride radiates from the food service in our system."

The National School Lunch Program is administered in Kansas by the State Department of Education in cooperation with USDA. ☆



Ongoing Flood Relief

By Thomas A. Gregory

WHEN THE CHICKAMAUGA Creek overran its banks in March and inundated the heavily populated lowlands of Chattanooga, Tenn., over 2,400 homes and 524 businesses were flooded by the rushing waters. Over 8,000 were made homeless.

When a catastrophe of such magnitude strikes an area so unexpectedly, people often panic and pandemonium prevails. But this was not the case in Chattanooga.

Methodically and calmly, the people of Chattanooga assessed the damages and began to take steps to assist the victims. The prompt and effective manner in which county, State and Federal agencies united to provide food for the distressed has



Quickly and efficiently, residents of Chattanooga assisted less fortunate neighbors who were flooded by the raging waters of the Chickamauga Creek. Through close cooperation among local, State, and Federal agencies, food stamps were provided the victims with a minimum of red tape.



been acclaimed by everyone as a shining example of the correct way to provide food for disaster victims.

It was done with USDA food stamp coupons under the hardship provision of the regular program. Food stamps were issued in the usual manner after the applicant's eligibility had been determined.

Twelve days later, when the waters subsided and conditions began to return to normal, eligible flood victims had received sufficient food with a minimum of red tape. Important, too, was that cheating

had been almost non-existent.

The well-executed operation provided \$145,965 in food stamps to 1,470 families, a total of 5,202 people. None were issued on the "short forms," which are abbreviated application forms used when emergency food stamp procedures are in effect. These often make it difficult for officials to determine if a recipient is really entitled to aid.

How was it accomplished? Through well-organized plans and close cooperation among the local, State and Federal agencies.

As it became evident that a flood of mammoth proportions was imminent, a meeting was held Sunday with officials from FNS and the county and State Departments of Public Welfare. The group agreed with Greta Hinds, State food stamp supervisor, and Harry Foster, FNS district manager, that the flood victims would need food immediately and that beginning Monday, food stamps would be issued to eligible flood victims on a hardship basis.

This meant that flood victims would apply for food stamp aid



under the regular certification procedures with special attention to personal hardships.

The group decided to issue the stamps at Brainerd Junior High School, which had been designated as the community relief center. Solomon Lindsey, supervisor of Social Services in the Hamilton County Department of Public Welfare, sent 30 caseworkers to the Red Cross to interview disaster victims. Because of their knowledge of the people and experience in relief work, they were invaluable. The

caseworkers heard each victim's story and referred him to the proper agency for clothes, shelter, medicine, food, etc.

Mrs. Lucile Artress, who had been in her position as Hamilton County food stamp supervisor only 6 weeks, recruited 20 experienced food stamp workers from nearby counties to help in the emergency.

The entire procedure went like clockwork. A homeless family could walk into the center, apply for coupons, and be on the way to the supermarket in record time.

And, because of numerous safeguards, the operation was able to prevent duplications, mistakes, and frauds. The Police Department agreed to store the stamps in vaults over the week-end and transport the stamps to the issuance offices.

Chattanooga was not a pretty sight as the waters receded into the banks of the mighty Chickamauga Creek. The busy lowlands were filled with people working to remove the mud and silt from their doors to restore the beauty of their city.

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